



# Maple Mustard Candied Bacon

Makes: 24 servings

Prep Time: 10 minutes Cook Time: 50 minutes

Total Time: 1 hour

## Ingredients

- 1 pound thick-cut smoky bacon (I really like Applewood cured bacon.)
- 1/2 cup light or dark brown sugar
- 2 tbsp coarse-grain mustard
- 2 tbsp maple syrup
- 1 tsp cayenne pepper

## Instructions

Preheat the oven to 350°F. Place a piece of parchment paper, about 18 inches long, on the counter for cooling the bacon once it's baked.

Line a half sheet pan with foil with edges extending over the top of the pan. You could also use parchment paper, but be sure to use a piece large enough that the edges extend over the pan. Set a cooling rack with a fairly tight mesh into the pan. Spray the wires of the rack with non-stick cooking spray.

Cut the bacon into 1-inch squares and set aside.

Mix the brown sugar, mustard, maple syrup and cayenne pepper in a large bowl. Add the bacon to the brown sugar mixture and stir gently to coat. Place the bacon squares on the wire rack that's been set over a foil-covered sheet pan and reserve any remaining sauce for basting.

Bake for 35-50 minutes, until the bacon, is a deep mahogany color and crisp. Brush the bacon with the remaining maple-mustard mixture halfway through baking. (The exact cooking time will depend on the thickness of your bacon.)

Let the bacon cool for a minute or two then transfer to the parchment paper. It will be a bit flexible while it's still hot from the oven but will cool into crisp pieces.

Serve the bacon warm or at room temperature. Store in the refrigerator in an airtight container, layered with parchment paper or wax paper in between. You can warm it in the microwave or in a dry pan over low heat.

*Recipe from The Cafe Sucre Farine*